



CLASSIQUE CATERING

Chilled Plated Lunches

All chilled lunches are served with house-baked bread and butter, House-blend coffee and iced tea.

Desserts available for an additional \$4.25

A Labor Fee of \$105.00 will be applied on Groups of less than 25

L1 Chicken or Beef Fajita Salad	30.50
Ancho Marinated & Grilled Strips of Chicken or Beef, Lettuce, Marinated Beans, Salsa, Guacamole, Tomatoes & Cilantro, Sour Cream Salsa, Tortilla Bowl	
L2 Cobb Salad	30.50
Red Leaf, Romaine Lettuce, Marinated Grilled Chicken Breast, Avocado, Tomatoes, Cucumbers, Hard Boiled Egg, Peppered Bacon, Onion, Alfalfa Sprouts, Crumbled Blue Cheese, Creamy Herb Dressing	
L3 Grilled Caribbean Chicken Salad	30.50
Mango, Pineapple Salsa, Seasonal Berries, Orange Lime Vinaigrette	
L4 Mediterranean Chicken Salad	30.50
Lemon Oregano Grilled Chicken Breast, Mixed Greens, Orzo, Marinated Cucumbers, Kalamata Olives, Tomatoes, Grilled Baby Vegetables, Feta Cheese, Lemon Herb Vinaigrette	
L5 Pan Asian Breast of Chicken Rice Salad	30.50
Sliced Breast of Chicken, Napa Cabbage, Romaine Lettuce, Five Color Sushi Rice, Carrots, Cucumbers, Radishes, Snow Peas, Ginger Hoisin Dressing	
L6 Marinated Flank Steak Salad	32.50
Slices of Tender Flank Steak, Field Greens, Corn & Black Bean Relish, Assorted Berries, Pistachios, Feta Cheese, Chipotle Lime Vinaigrette	
L7 Roasted Turkey and Muenster Cheese Sandwich	30.50
Turkey Breast, Muenster Cheese, 9-Grain Ciabatta, Lemon Herb Aioli Dressing, Apple & Poppy Seed Slaw, House Made Vegetable Chips, Sliced Seasonal Fruit	



CLASSIQUE CATERING

Hot Lunches

All plated lunches are served with starter salad, house-baked bread and butter, house-blend coffee and iced tea.

Desserts available for an additional \$4.25

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L11 Bourbon Braised Pot Roast	39.00
Mashed Parsnips & Potatoes, Seasonal Vegetables.	
L12 Chili Rubbed Flank Steak	39.00
Dry Rub Seasoned Grilled Flank Steak, Grilled Onions, Roasted Corn & Mushroom Ragu, Garlic Roasted Mashed Potatoes, Seasonal Vegetables	
L13 Tuscan Seared Salmon	37.00
Artichoke Puree & White Bean Puree, Lemon Basil Vinaigrette, Sun Dried Tomato Polenta, Seasonal Vegetables.	
L14 Grilled Sonoma Chicken	35.00
Seasoned Chicken Breast, Chardonnay Beurre Blanc, Crispy Shallots, Yukon Mashed Potatoes, Seasonal Vegetables.	
L15 Honey Brined Chicken	35.00
Seasoned Chicken Breast and Tangerine Beurre Blanc, Rice Pilaf Seasonal Vegetables.	
L16 Grilled Lemon Basil Chicken	35.00
Lemon & Basil Marinated Chicken Breast, Lemon Basil Butter, Tomato & Corn Salsa, Garlic Roasted Mashed Potatoes, Seasonal Vegetables	
L17 Grilled Chicken with Apple Relish	35.00
Cilantro Butter, Soft Polenta, and Seasonal Vegetables	
L18 Dijon Crusted Chicken	35.00
Boneless Chicken Breast Coated with Dijon Mustard, Fresh Herbs and Panko Bread Crumbs, Roasted Garlic Mashed Potatoes and Seasonal Vegetables.	
L19 Italian Sausage, Chicken, or Vegetarian Lasagna	35.00
With Ratatouille & Soft Garlic Breadstick	



CLASSIQUE CATERING

Vegetarian Entrees

All plated lunches are served with starter salad, house-baked bread and butter, house-blend coffee and iced tea.

Desserts available for an additional \$4.25

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L20 Vegetarian Pot Pie 35.00

Served in a Puff Pastry and accompanied by Seasonal Vegetables.

L21 Stuffed Portobello Mushroom 35.00

Baked Portobello Stuffed with Brie, Grilled Vegetables,
Roasted Garlic & Fresh Herbs served on a Bed of Soft Polenta &
Roasted Red & Yellow Bell Pepper Sauce

L22 Grilled Vegetable Strudel 35.00

Grilled Seasonal Vegetables in Phyllo Dough.
Roasted Red & Yellow Pepper Sauce, Herbed Couscous and Vegetable Garnish.

L25 Wild Mushroom Pasta Pillow 35.00

Sherry Cream Sauce and Seasonal Vegetables

L23 Wild Mushroom Saffron Pappardelle 35.00

Roasted Tomato Truffle Sauce, Crispy Capers

Vegan Entrees

L24 Black Bean Cake with Red Velvet Compote 35.00

Red Beets, Strawberry Chipotle Sauce, and Micro Greens

L26 White Bean Cassoulet 35.00

White Bean & Kidney Bean Stew topped with Whipped Potatoes

L27 Moroccan Spiced Chick Pea Cake 35.00

Seasonal Vegetables, Red Pepper Coconut Curry, Apricot-Date Chutney

Vegan Salad Options

Blossom Greens

Mixed Greens, Cherry Tomatoes, Carrot, Jicama, Pumpkin
and Sunflower Seeds with Ginger Teriyaki Dressing

Baby Arugula

Grilled Baby Artichokes, Pickled Red Onion, Asparagus,
Olives and Lemon Dressing

Wakame Salad

Grilled Carrots, Cabbage and Shitake Mushrooms, Edamame,
Radishes and Miso Ginger Dressing



CLASSIQUE CATERING

Luncheon Starter Salads

A choice of one of the following salads is included with your Hot Entrée selection.
Other salad choices are available at an additional charge.

House Salad of Butterleaf & Green Leaf, English Cucumber, Radish, Cherry Tomatoes, Croutons & Creamy Herb Dressing

Baby Spring Mix, Roasted Red Peppers, Polenta Croutons, Fried Leeks & Balsamic Vinaigrette

Traditional Caesar Salad

Greek Salad of Mixed Greens, Kalamata Olives, Grilled Red Onions, Tomatoes, Feta & Oregano Lemon Dressing

Baby Arugula and Spinach, Oven-dried Tomatoes & Blue Cheese with Herb Provencal Vinaigrette

Vegan Starter Salads

Mixed Greens, Cherry Tomatoes, Carrot, Jicama, Pumpkin and Sunflower Seeds with Ginger Teriyaki Dressing

Baby Arugula, Grilled Baby Artichokes, Pickled Red Onion, Asparagus, Olives and Lemon Dressing

Seaweed Salad, Grilled Carrots, Cabbage and Shitake Mushrooms, Edamame, Radishes and Miso Ginger Dressing

Luncheon Desserts ~

Available for an *additional \$4.25 when accompanied with Lunch Entrée*

A la Carte \$5.25

Mixed Berry-tini

Pineapple-Passion Fruit Sponge Cake Mojito-tini

Godiva Brownie Chocolate-tini

Strawberry Shortcake-tini

Caramel Banana Nut Bread Pudding-tini

Rustic Apple Pie

New York Cheesecake

Chocolate Decadence with Raspberry Coulis



CLASSIQUE CATERING

L30 Gourmet Box Lunches

\$27.00

All Box Lunches Include:

Choice of (1) Side
Miss Vickie's Kettle-style Chips
Gourmet Cookie

Maximum of 3 Sandwich Choices and (1) Salad Choice
A Labor Fee Of \$105 Will Be Applied to Groups Of Less Than 25

Southwest Grilled Steak Sandwich

Grilled Steak with Avocado, Caramelized Onions, Oven Roasted Tomatoes and Chipotle Aioli on a Sourdough Roll.

Black Forest Ham Sandwich

Black Forest Ham with Grilled Portabella, Swiss Cheese, Spring Mix and Whole Grain Mustard on a Nine Grain Roll.

Grilled Vegetable Sandwich

Grilled Vegetables, Portabella, Brie, Spinach and Red Pepper Aioli on Rosemary Focaccia.

Chicken Caesar Wrap

Grilled Chicken with Romaine, Tomato, Parmesan and Caesar Dressing in a Spinach Tortilla.

Central Valley Chicken Club

Grilled Chicken, Bacon, Provolone, Caramelized Onion, Lettuce and Basil Aioli on a Croissant.

Roasted Turkey Sandwich

Roasted Turkey, Pepper jack Cheese, Romaine, Tomato, and Garlic Aioli on a Nine Grain Roll.

Choice of (1) Side

Tomato, Mozzarella and Basil Salad
Lemon Dill Orzo Salad
Pasta Primavera
Fruit Salad
Potato Salad
Black Bean and Corn Salad
Whole Fruit

ADD:

Assorted Sodas & Bottled Waters \$4.25 pp
Iced Tea & Lemonade \$4.00pp
Coffee, Decaf, Hot Tea \$4.00pp

OPTION: Above Items set up "Buffet Style" \$1.75pp



CLASSIQUE CATERING

Lunch Buffets

Accompanied by freshly brewed coffee, tea and iced tea.

There is a 50-person minimum.

An eight (8) dollar surcharge will be added if ordered for dinner.

L40 Classique Lunch Buffet

42.75

Served with Seasonal Vegetables, House Baked Bread and Chef's Choice Dessert

Choice Of Two

- Caesar Salad
- Tossed Green Salad with Two Dressings
- Greek Salad
- Fresh Fruit Salad
- Mediterranean Pasta Salad

Choice Of Two

- Tri Tip
- Grilled Flank Steak with Natural Juices
- Beef Bourguignon
- Chicken Marsala
- Parmesan Crusted Chicken with Rustic Tomato And Basil Sauce
- Roast Pork Loin with Applejack
- Grilled Chicken with Wild Mushroom Sauce
- Baked Salmon with Apple & Fennel Chutney & Spätzle

Choice Of Two

- Brown & Wild Rice Pilaf
- Oven Roasted Parmesan Sage Red Potatoes
- Horseradish Buttermilk Mashed Potatoes
- Buttered Noodles with Herbed Croutons
- Herb & Mushroom Orzo
- Creamy Polenta

L41 Deli Lunch Buffet

37.25

Served with Sliced Breads & Deli Rolls, Relish and Condiment Tray and Fresh Baked Cookies and Brownies

Choice Of Three

- Tossed Green Salad with Two Dressings
- Penne Pasta Salad
- Fresh Fruit Salad
- Red Potato Salad

Meats

Roast Beef, Roasted Turkey, Honey Glazed Ham, Dry Italian Salami

Cheeses

Smoked Gouda, Cheddar, Monterey Jack, Swiss



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| L42 California Lunch Buffet | 41.50 |
| Jicama Green Bean Salad | |
| Mixed Greens & Jerusalem Artichoke With
Basil & Chive Balsamic Vinaigrette | |
| Grilled Vegetable Pasta Salad | |
| Turkey Sauté With Lemon, Mushrooms & Capers | |
| Grilled Tri Tip With Cilantro Lime Sauce | |
| Wild & Long Grain Rice with Red Peppers & Pine nuts | |
| Sautéed White Potatoes, Apples, Onion & Mint | |
| Seasonal Vegetable Sauté | |
| Assorted Bread & Rolls | |
| Pound Cake, Fruit Compote & Whipped Cream | |
| L43 Latin Lunch Buffet | 38.00 |
| Cheese and Potato Enchiladas | |
| Chicken Chingalingas | |
| Warm Flour Tortillas, Guacamole, Sour Cream, Fire-roasted Salsa | |
| Verde Rice | |
| House Pinto Beans | |
| Tossed Green Salad with Queso Fresco, Jicama, Tomatoes, Chipotle Dressing | |
| Tri-Color Tortilla Chips | |
| Chocolate Spice Bread Pudding | |
| L44 Asian Lunch Buffet | 38.00 |
| Asian Tossed Salad with Mandarin Oranges and Wasabi Vinaigrette | |
| Pacific Rim Slaw with Julienne Snow peas and Peanut Soy Vinaigrette | |
| Stir Fry Steak with Spicy Orange Sauce | |
| Crispy Cashew Chicken with Pineapple Sweet & Sour Sauce | |
| Vegetable Chow Mein | |
| Stir Fry Vegetables | |
| Steamed Rice | |
| Coconut Cake and Macadamia Nut Cookies | |
| L45 Italian Lunch Buffet | 38.00 |
| Eggplant Parmesan | |
| Chicken Piccata | |
| Caesar Salad | |
| Antipasto Salad | |
| Steamed Penne Rigate with Marinara & Alfredo Sauces | |
| Seasonal Vegetables | |
| Soft Breadsticks | |
| Limoncello Cake | |